

WEST COAST REDUCTION

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WEST COAST REDUCTION LTD.

Rendering is the recycling of animal by-products.



There are four main steps in the rendering process.





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The process begins with the foods we eat.





Various parts of beef, chicken, pork and fish are not consumed. We refer to these unused parts as **RAW MATERIAL.**





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We only render **RAW MATERIAL** from licensed suppliers.





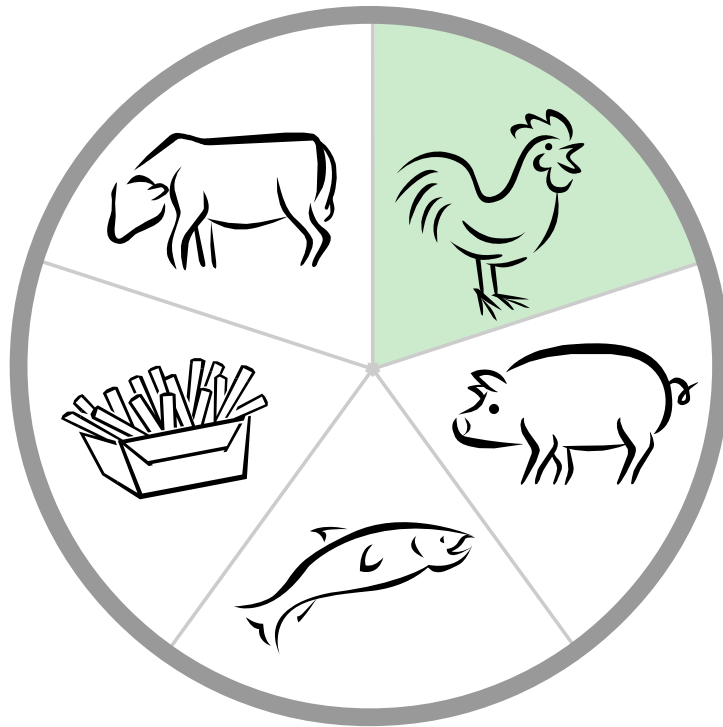
1 Raw Materials

2 Transportation

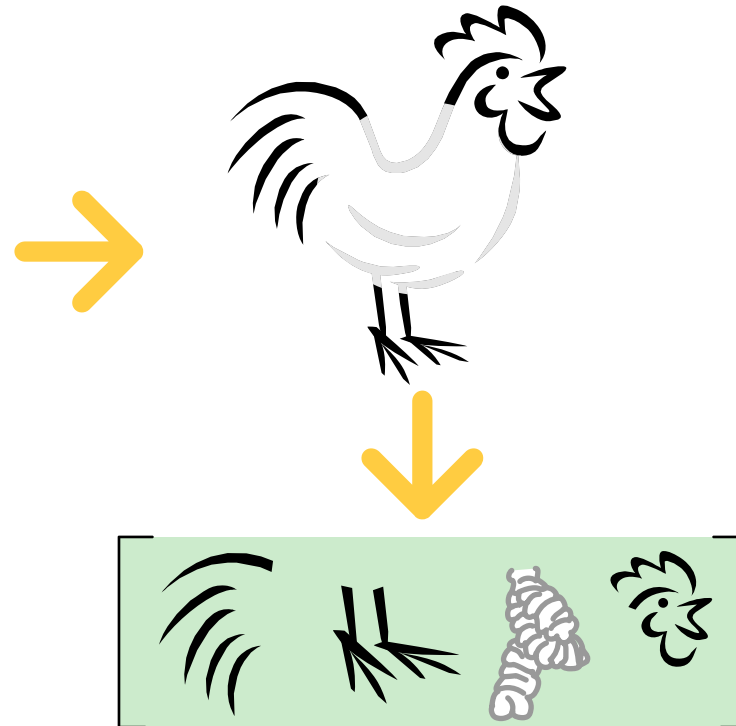
3 Process

4 Finished Products

Popular Foods



Not all parts of the animals we consume are edible.



These inedible parts are our raw materials



1 Raw Materials

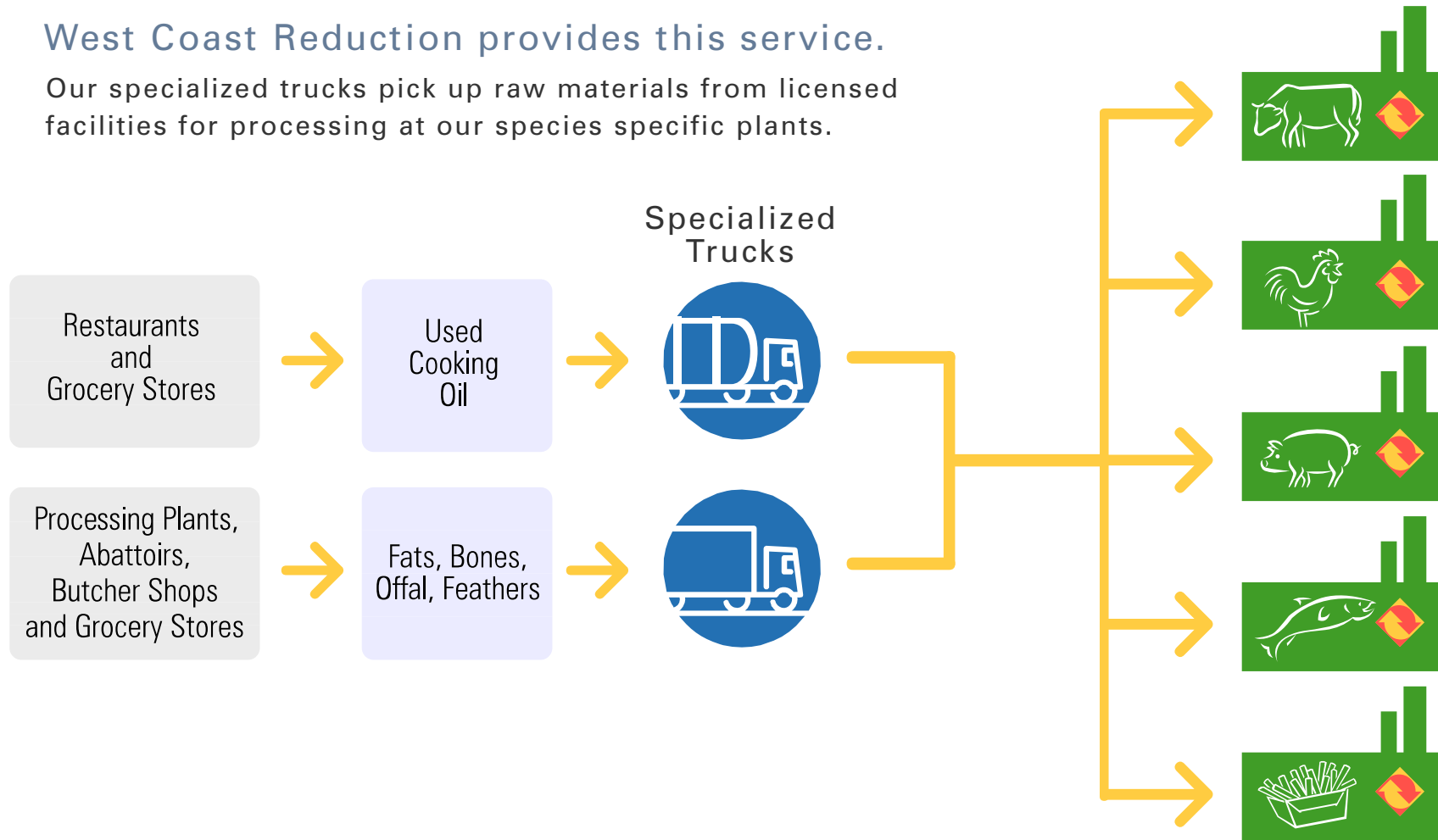
2 Transportation

3 Process

4 Finished Products

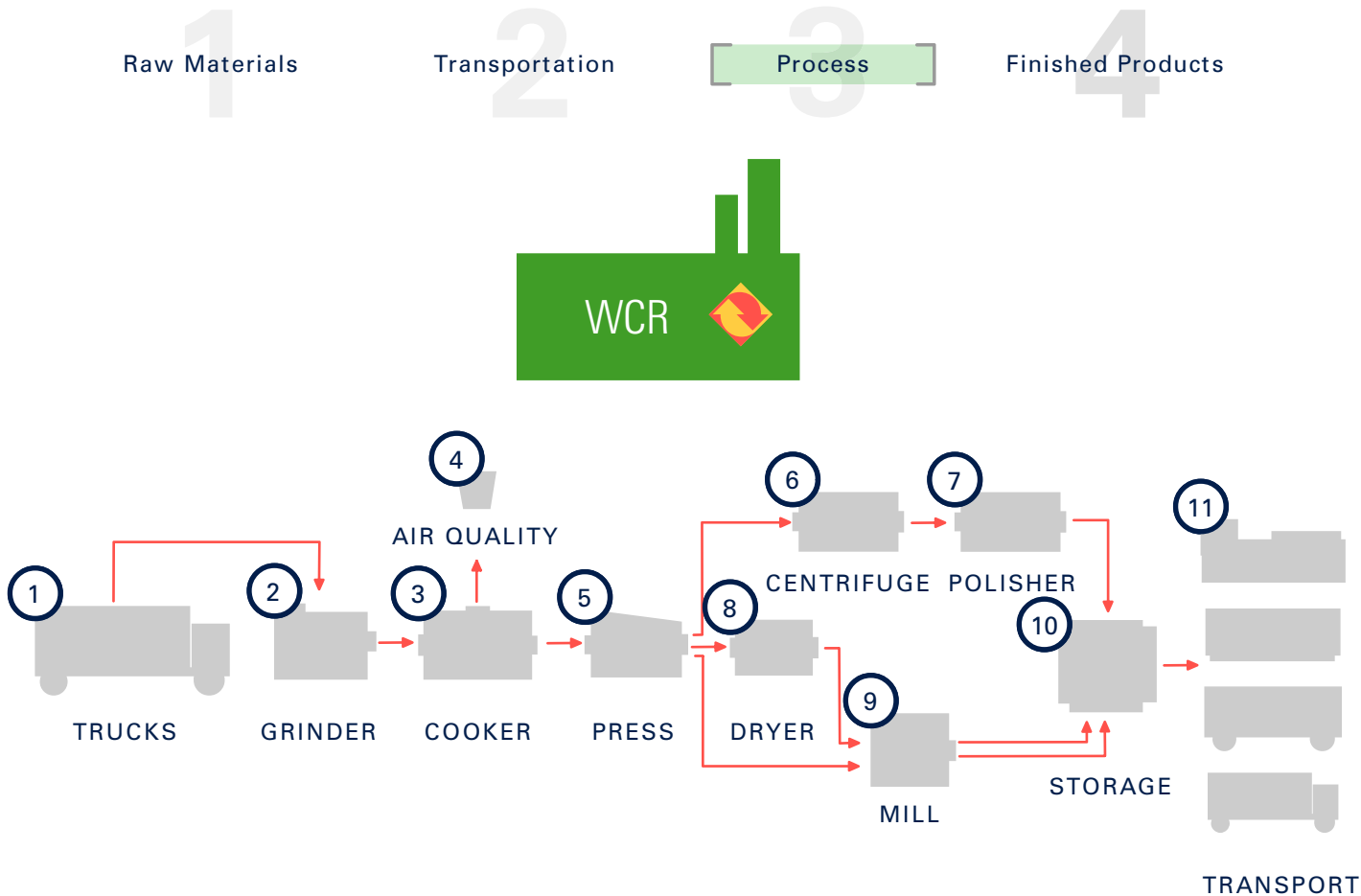
West Coast Reduction provides this service.

Our specialized trucks pick up raw materials from licensed facilities for processing at our species specific plants.





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1. **TRUCKS:** All trucks are sanitized before and after collection. All raw material collected is processed within 24 hours.

2. **GRINDER:** Raw material is put into a grinder where it will be brought to a consistent particle size so that it can be conveyed to a cooker.

3. **COOKER:** The cooker sterilizes raw material through heat. This is a closed vessel where water is removed, and fat is released from protein. It is at this stage where bacterial, viruses and parasites are inactivated.

4. **AIR QUALITY:** All of our plants use air scrubbers throughout the cooking process. Charcoal filters and high temperatures are used to burn off odours and maintain air quality for ourselves and our neighbours.

5. **PRESS:** After cooking, the raw material is pressed to separate the solids from the liquids. The fat is removed and sent to a centrifuge and the solids are sent to the dryer.

6. **CENTRIFUGE:** Fat sent to the centrifuge is spun at a high speed to remove any remaining solids.

7. **POLISHER:** Fats can be further refined in the polisher to create different grades of tallow and grease. Tallow or grease containing less than 0.15% insoluble impurities is considered protein-free tallow and is safe for use in any industrial or agricultural application.

8. **DRYER:** Solids from the press are brought to the dryer where most water is removed extending the shelf life of the final protein meal.

9. **MILL:** Protein meal is hammered in the mill where it is turned into a flour-like consistency.

10. **STORAGE:** Giant tanks on the opposite side of the processing facility house the fat and protein meal. All modern rendering facilities separate finished product from raw material processing so that finished product does not come into contact with any potential pathogen from raw material.

11. **TRANSPORT:** Protein meals, fats and oils are delivered world wide via truck, rail, container or ships.



Through a process of grinding, time, temperature and pressure, the raw materials are reduced and separated into Fat, Protein and Water.

